



MENU

We have created 2 different Tasting Menus.

Every dish from these menus can be also ordered “À la carte” which are on the last pages of this menu.

Each tasting menu is divided in five different stages, which have singular and distinctive crockery from the next one, created by designers from all over the world, including Malaga.

We really hope you enjoy it.

Mauricio Giovanini



TASTING MENU

Our meringues

Italian with balsamic vinegar

French made of carrots

Swiss made of Japanese rice

Falafel and yogurt

Shrimp tartar Lebanese style

Matured beef Shabu - Shabu

Thin slices of cured duck breast, creamy yolk and
poultry broth

Grilled sea bass with vegetables and butter noisette

Baby Goat, chickpeas and mint

Cherry Pie

This menu is to be served to all diners on the table

Price per person 95€ IVA (tax) included

Wine pairing 43€ per person

Cover charge 3.70€ per person



MENU
M E S S I N A

Dishes marked in bold are added to the previous menu

Our meringues

Italian with balsamic vinegar

French made of carrots

Swiss made of Japanese rice

Our version of a Waldorf salad with smoked sardine

Cauliflower

Falafel and yogurt

Shrimp tartar Lebanese style

Lobster's leg with creamy "Tom kha kai"

Matured beef Shabu - Shabu

Thin slices of cured duck breast, creamy yolk and poultry broth

Grilled red mullet with vegetables and citrus juices

Beef with mushrooms in béarnaise sauce

Cherry Pie

Chocolate with nougat ice cream

This menu is to be served to all diners on the table

Price per person 117€ IVA (tax) included

Wine pairing 53€ per person

Cover charge 3.70€ per person

A LA CÂRTE MENU

TASTE TEASERS

Falafel

14€

Our version of a Waldorf salad with smoked sardine

17€

Cauliflower: creamy, grilled and confit

16€

STARTERS

Shrimp tartar Lebanese style

25€

Lobster's leg with creamy "Tom kha kai"

23€

Matured beef Shabu - Shabu

21€

*Thin slices of cured duck breast, creamy yolk and
poultry broth*

21€



MAIN COURSES

Grilled red mullet with vegetables and citrus juices
32€

*Grilled sea bass with its broth and vegetables in
butter noisette*
32€

Baby Goat, chickpeas and mint
34€

Beef with mushrooms in béarnaise sauce
35€

DESSERTS

Creamy citrus
11€

Cherry Pie
13€

Chocolate with nougat ice cream
13€

Andalusian Cheese selection
18€

*Cover charge 3,70€ per person. Includes bread, olive
oil and snacks*